

VALENTINE'S DAY MENU - £80 PP

Amuse Bouche

Sourdough Bread and Butter (v)
Truffle Mozzarella Arancini with Aioli (v)

Starters

Fruit De Mer Platter Served on Ice. 6 pieces of all (to share £10 pp)
oysters, crevettes, spicy salmon & tuna maki roll, crab California roll, wasabi, pickled ginger, ponzu, spicy mayo & shallot vinegar

Whipped Vegan Feta (vg)
marinated beetroots, candied pecans with sourdough croutons

Spicy Salmon & Tuna Maki Roll
avocado, sesame and shiso with Japanese mayo

Seared Beef Tataki
truffle citrus soy, seaweed salad, artichoke chips

Mains

Surf and Turf Grilled over Charcoal in our Jospier Oven (to share £10 pp)
salt aged ribeye on the bone, shell on black tiger prawns in wild garlic butter, fries & peppercorn sauce

Wild Duck Pie
forest berry jam, creamed spinach & game
Delica Pumpkin Tortellini
Thai pumpkin velouté, aged Pecorino rosa sage & hazelnut butter
Grilled Monkfish Tail Wrapped in Jamon
cime di rapa, white asparagus, & lobster velouté
Sharing Sides Chef Selection of Sides (v)

Desserts

Doughnut Fondue (to share) (v)
Madagascan vanilla doughnuts, citrus curd, salted butterscotch, raspberry jam
Winter Berry Cheesecake
winterberry compote, whipped vanilla cream cheese, ginger biscuit base
Bluebird Golden Egg
white chocolate egg with honeycomb crumble and raspberry sauce
British Cheese Board (v)
grapes, celery, quince membrillo & crackers

NYETIMBER

PRODUCT OF ENGLAND



BY THE GLASS

125ml

Nyetimber Classic Cuvee MV, West Sussex, England	15
Nyetimber Rosé MV, West Sussex, England	18
Nyetimber Blanc de Blancs 2016, West Sussex, England	20

BY THE BOTTLE

Nyetimber Classic Cuvee MV, West Sussex, England	80
Nyetimber Rosé MV, West Sussex, England	95
Nyetimber Cuvee Chérie Demi-Sec MV, West Sussex, England	100
Nyetimber Blanc de Blancs 2016, West Sussex, England	115



Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.
Adults need around 2000 kcal a day. 14.5% service charge will be added to your bill. Prices include VAT.